

Three Choirs Lunch Menu - Wine is for sharing, so is good food!

The menu below has been selected to complement our wine - all of the items are perfect for sharing

Each dish will arrive at your table as and when they are ready

gf = Gluten Free, vg = Vegetarian - some marked items can be modified - please advise our staff

The Charcuterie Board (all gf) £25

served with pickles, chutney, dressed salad leaves,

Milano Salami - Beech Wood Smoked Ham -

Prosciutto - Beef Bresaola - Wild Boar Salami - Venison Carpaccio

Whole Baked Camembert £20 (please allow 15 mins) - with chutney and breads

The Cheese Board - Please Choose 4 cheeses for £20 or 6 cheeses for £28

Roquefort

French sheeps milk blue cheese

Double Gloucester

Jonathan Crump Stone House (*unpasteurised*)

Somerset Brie

cricket st thomas

Cornish Yarg

semi hard, wrapped in nettles

Kaltbach

a semi soft swiss cheese

Blacksticks Blue

sharper & creamier than stilton

Manchego

Spanish sheeps milk cheese

Cerney Ash

creamy goats cheese

Delice de Bourgogne

smooth and velvety, made with cows
milk & crème fraiche,
(*unpasteurised*) (*not vegetarian*)

Sharpham Rustic

semi hard made with Jersey cows milk

Other Sharing Dishes

Halkadiki & Kalamata Olives, - (vg) (gf) £6.5

Selection of Ciabatta & Focaccia Bread £6

with oils & Netherend butter

Spinach Borani (gf) (vg) £9.5

yoghurt, spinach, shallots, spices, topped with
toasted walnuts, served with warm pitta bread

Bruschetta - (vg) £9

toasted ciabatta, black olive tapenade, sliced tomatoes

Goats Cheese and Roasted Red Pepper Tart £11

free range eggs & double cream (gf) (v)

Basil Pesto Hummus (vg) (gf) £8

served with corn chips

Smoked Scottish Salmon £11.5

from the Severn & Wye Smokery, with, capers and lemon

Warm Fresh Figs with Crumbed Stilton £10

drizzled with honey (gf) (vg)

Padron Peppers (gf) (vg) £9.5

smoked Maldon sea salt and lemon oil

Breaded Plaice Goujons £11

served with a chilli mayonnaise

Fishcakes (gf) £11

seabass, ginger and lime, with a lemon mayonnaise

Chorizo Sausage (gf) £10.5

roasted with garlic, honey and mustard

Slow Cooked Beef £12

red wine, mushrooms, onions, pancetta

Griddled Halloumi - (vg) (gf) £10

with toasted pistachios, drizzled with honey & yuzu oil

Sweet Potato, Apricot & Cumin Falafel (vg) (gf) £10

mild curried mayonnaise dip

Skin on Fries (gf) (vg) £5.5

Posh Fries - (gf) £6.5

parmesan and truffle oil

Patatas Bravas (gf) (vg) £7.5

potatoes in a spicy tomato and smoked
paprika sauce, topped with aioli

Spicy Battered Cauliflower - £7 (vg)

spicy chilli sauce, sesame seeds